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LS: Entry 46 of 49

File: DWPI

Mar 21, 1974

DERWENT-ACC-NO: 1974-23138V  
DERWENT-WEEK: 197413  
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TITLE: Programme controlled meat mincer - partic for mfr of sausage meat

PATENT-ASSIGNEE:

ASSIGNEE

CODE

KNECHT F

KNECI

PRIORITY-DATA: 1972DE-2242865 (August 31, 1972)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> <u>DE 2242865 A</u>	March 21, 1974		000	
<input type="checkbox"/> <u>CH 562566 A</u>	June 13, 1975		000	

INT-CL (IPC): A22C 11/00; B02C 18/14

ABSTRACTED-PUB-NO: DE 2242865A

BASIC-ABSTRACT:

Preparation of sausage meat in which the raw meat is processed in a meat mincer, the cutter knives of which are of known construction, by adding metered quantities of water to the minced material while the mincing process is operating at a higher cutting speed, the various stages of the process being pre-programmed with respect to cutter rotational speed, water addition and duration of mincing and controlled automatically and electronically. In particular, a refrigerant, pref. CO2 is added to the minced matl. in addn. to the water.

TITLE-TERMS: PROGRAMME CONTROL MEAT MINCE MANUFACTURE SAUSAGE MEAT

DERWENT-CLASS: D12 F41

CPI-CODES: D02-A03;

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File: EPAB

Nov 23, 1983

PUB-NO: EP000094877A2

DOCUMENT-IDENTIFIER: EP 94877 A2

TITLE: Method and installation for the continuous production of meat pasties.

PUBN-DATE: November 23, 1983

## INVENTOR-INFORMATION:

NAME

LAMBRECHT, DANIEL

COUNTRY

## ASSIGNEE-INFORMATION:

NAME

TECNAL SA

COUNTRY

FR

APPL-NO: EP83400957

APPL-DATE: May 11, 1983

PRIORITY-DATE: FR08208379A (May 13, 1982)

US-CL-CURRENT: 452/30

INT-CL (IPC): A22C 5/00; A22C 11/00

EUR-CL (EPC): A22C005/00; A22C011/00

## ABSTRACT:

CHG DATE=19990617 STATUS=O>1. A process for the continuous production of fine delicatessen pastes from various meat products for the preparation of products such as wet sausages, rilletes (minced pork), pates or the like wherein the various meat products, which have been crushed, are mixed, the mixture moves continuously from the mixing-zone exit (10) to the end-of-processing zone (34) in a duct (9) and the chemical composition of the mixture, more particularly its fat and water contents, is adjusted by continuous injection of the appropriate additives at one or more places along the duct (9) so that, after passing through various intermediate processing stations which can be disposed along the duct (9), a fine paste ready for use is yielded in an end-of-processing zone, characterised in that from the mixing-zone exit (10) to the end-of-processing zone (34) the paste moves in a continuous flow in the duct or the like (9), which is closed; and the rates of flow of the additives which are injected at one or more places (37a, 58) along the closed duct (9) are controlled in dependence upon the rate of flow of paste of the continuous flux and upon the analysis results of the fine paste yielded in the end-of-processing zone (34).